

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: A FEW OF THE HALOGEN ANALYZER CHART RECORDER CHARTS FOR THE POTABLE WATER PRODUCTION SHOWED THAT, FOR BRIEF PERIODS, THE LEVEL OF FREE CHLORINE DROPPED BELOW 2.0 PPM. IT WAS STATED THAT THIS WAS DUE TO WATER FLOW PROBLEMS.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: Analyzer has been repaired.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: A TEST TAKEN AT THE FAR POINT OF THE DISTRIBUTION SYSTEM BY THE ENGINEER YIELDED A RESULT OF 1.22 PPM. THE ANALYZER WAS READING 1.01 PPM. THIS WAS A DIFFERENCE OF 0.21 PPM. THE INSPECTOR'S TEST RESULT WAS 0.95 PPM.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be  $\pm 0.2$  mg/L (ppm) of the free residual halogen measured by the manual test.

Action: Test kit has been calibrated

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: ON 2/6/2004, THE HALOGEN ANALYZER CHART RECORDER CHART AT THE FAR POINT WAS LEFT ON THE RECORDER FOR LONGER THAN 24 HOURS.

Recommendation: 5.5.2.2.1 Halogen analyzer-chart recorder charts shall be changed, initialed, and dated daily. Charts shall contain notations of any

unusual water events in the potable water system.

Action: Engineer in charge of potable water has reminded of the importance of changing the chart daily.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

**Site:** POOLS & SPAS

Deduction Status: N

Violation: THERE WERE SEVERAL DAYS SINCE THE LAST INSPECTION WHEN THE FREE HALOGEN LEVELS IN THE POOLS AND SPAS WERE NOT AT THE CORRECT LEVELS (1-3 PPM IN THE POOLS AND 4-10 PPM IN THE SPAS). CORRECTIVE ACTIONS WERE NOT DOCUMENTED IN THE LOG BOOKS. IT WAS STATED BY THE DAY SERVICE ENGINEERS THAT IF A TEST IS TAKEN AND THE LEVELS ARE NOT CORRECT, CORRECTIVE ACTION IS TAKEN IMMEDIATELY TO BRING THE FREE HALOGEN TO THE PROPER LEVELS.

Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools. 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm). 6.2.2.2.6 Logs and charts shall contain notations of any unusual water events with the swimming pool and/or whirlpool spa operation and corrective actions taken.

Action: Corrective action will be noted on the logs from now on.

Item No.	Description	Points Deducted
17	Temperature practices storage, preparation display, service, transportation; Thawing	0

**Site:** MAIN GALLEY / DECK 2 / GARDE MANAGER

Deduction Status: N

Violation: A TRAY OF HALF-PINTS OF MILK WAS FOUND IN PASS-THROUGH REFRIGERATOR 2.16A WITH PRODUCT TEMPERATURES BETWEEN 42-44°F.

Recommendation: Recommend not using these pass-through refrigerators as storage refrigerators because they are often times not able to maintain food temperatures due to the frequency of the doors being opened by the waiters. 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: Milk is placed in these units for service periods. Milk will be placed in the blast chiller prior to being placed in the pass through units so that product temperature can be maintained.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

**Site:** LIDO - DELI PORT SIDE

Deduction Status: N

Violation: PEELING AND MISSING SEALANT WAS NOTED ON THE BACKPLATE OF THE MEAT SLICER.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Sealant has been replaced.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

**Site:** LIDO - DELI STARBOARD SIDE

Deduction Status: Y

Violation: A GAP WAS NOTED ON THE COUNTER NEXT TO THE LARGE SALAD BOWL WHERE THE COUNTER WAS CRACKED AND DAMAGED.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Counter will be repaired.

**Site:** LIDO - BISTRO GALLEY STARBOARD SIDE

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE GRILL.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant will be removed.

**Site:** LIDO - BISTRO GALLEY PORT SIDE

Deduction Status: Y

Violation: CORROSION WAS NOTED IN THE UNDERCOUNTER  
CONDIMENT DISPENSING CABINET.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Corrosion will be removed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** MAIN GALLEY / DECK 2 / DISHWASH AREA

Deduction Status: N

Violation: THE CONVEYOR OF THE FLIGHT-TYPE DISHWASHING MACHINE WAS SEVERELY DAMAGED, RESULTING IN FREQUENT STOPPING OF THE CONVEYOR. IT WAS STATED THAT SPARE PARTS WERE ON ORDER.

Recommendation: Repair the conveyor as soon as parts are available. 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Unit will be repaired when parts arrive.

**Site:** FISH PREPARATION / B DECK

Deduction Status: N

Violation: THE UNDERCOUNTER DISHWASHING MACHINE WAS POSTED OUT OF ORDER AND WAS WAITING FOR PARTS. IT WAS STATED THAT THIS DISHWASHER HAD BEEN OUT OF ORDER FOR SEVERAL MONTHS. WHEN ASKED HOW THE KNIVES USED IN THE ROOM WERE WASHED, RINSED, AND SANITIZED IT WAS STATED THAT THEY WERE EITHER TAKEN UP TO DECK 2 POT WASH OR THEY USED THE THREE BUCKET SYSTEM TO CLEAN THEM. THERE WAS AN OPERATIONAL UNDERCOUNTER DISHWASHING MACHINE AVAILABLE IN THE BUTCHER SHOP ON B DECK NEAR THE FISH PREPARATION.

Recommendation: Repair the dishwashing machine as soon as parts are available. Use the dishwashing machine in the butcher shop until the unit is repaired.

7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: The dishwashing machine will be repaired as soon as parts are available. The dishwashing machine in the butcher shop will be used until the unit is repaired.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

**Site:** LIDO - ORIENTAL PANTRY

Deduction Status: N

Violation: ONE STRAINER WAS FOUND SOILED AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff reminded of the importance of doing a thorough job when cleaning. Also, the need to double check items for cleanliness prior to placing them in storage.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

**Site:** LIDO - WAREWASH AREA

Deduction Status: N

Violation: A SIGN STATING "WASH HANDS AFTER USING TOILET" WAS NOT POSTED IN THE TOILET ROOM.

Recommendation: 7.7.1.2.3 Signs shall be conspicuously posted on the bulkhead adjacent to the door of the toilet, reading "WASH HANDS AFTER USING TOILET " in a language that the food employees understand.

Action: Sign has been posted.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

**Site:** PROVISIONS / DAIRY WALK-IN

Deduction Status: N

Violation: A BULKHEAD PROFILE WAS MISSING IN THE COLD ROOM ON THE LEFT SIDE OF THE ENTRANCE EXPOSING A DIFFICULT TO CLEAN GAP THAT WAS FILLED WITH

INSULATION. IT WAS STATED THAT A STAINLESS STEEL WELDER WAS SAILING WITH THEM ON THE UPCOMING CRUISE TO REPAIR THIS AND OTHER STAINLESS STEEL ITEMS.

Recommendation: Re-attach the missing bulkhead profile. 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Profile will be replaced.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	1

**Site:** PROVISIONS / WALK-IN FREEZERS GENERAL

Deduction Status: Y

Violation: THERE WAS A LARGE AMOUNT OF ICE BUILD-UP ON THE FAN COIL UNITS AND THE DECKHEADS IN FRONT OF THESE UNITS. THE VESSEL HAS ATTEMPTED VARIOUS CORRECTIVE MEASURES BUT IT CONTINUES TO BE A PROBLEM. SIGNIFICANT AREAS OF THESE FREEZERS ARE NO LONGER ABLE TO BE USED FOR STORAGE DUE TO THE POTENTIAL CONTAMINATION OF THE FOOD CONTAINERS FROM DRIPPING CONDENSATION. IT WAS STATED THAT THE VESSELS ENGINEERS WILL BEGIN REPLACING THE FAN COIL UNITS TO TRY AND CORRECT THE PROBLEM.

Recommendation: Continue to investigate and develop effective ways to address this problem.

Action: Further work on correcting this problem progresses.

**Site:** LIDO - WAREWASH AREA

Deduction Status: Y

Violation: HEAVY CONDENSATE WAS NOTED IN THE VENTILATION HOOD OVER THE CLEAN END OF THE DISHWASH MACHINE. THIS CONDENSATE WAS DRIPPING ONTO THE MACHINE AND THE DECK. AT THE TIME OF THE INSPECTION, THE MACHINE WAS RUNNING BUT PLATES WERE NOT BEING PASSED THROUGH THE MACHINE.

Recommendation: 7.4.3.2.1 Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on bulkheads and deckheads.

Action: Investigating ways to increase ventilation.